



BAR Menu - Add on With Food

Price: ₹1,699

Signature cocktail lizhi affairs

Gin and lychee based cocktail with a hint of asian flavor,
A sweet & sour creamy drink.

High tai

A combination of white rum & superior passion fruit puree, balanced with citrus and pineapple juice which is definitely going to suit your palate.

Enter the dragon

Combination of whiskey martini rosso & lime juice.

Jasmine jade

Flavors of vodka and asian ginger & raspberry, cranberry topped & cucumber peach & jasmine foam.

Myroyal cup

Crafted with amaretto, whiskey, citrus, pineapple juice and orange blossom.

Banyan tree

Built with spiced rum, a hint of baileys and lemon grass syrup, balanced with sparkling wine.

Armour

Golden asian granita brushed with sparkling wine.

Beijing infusion

Rum with galangal, basil and citrus, finished with hand crafted pomegranate soda.

The volcano

Our version of mojito with inclusion of gin, vodka, white rum, black rum, brandy and hint of passion fruit.

Constellation

Blissed out elder flower, gin and vodka.

Classic cocktail

Old fashioned

Three simple ingredients whisky, demerara sugar and angostura stirred.

Mint julep

Whisky with fresh mint, sugar and citrus served in classic julep cup.

Manhattan



Pebble - Kitchen on Table

Gently stirred whisky, vermouth and bitters.

Long island iced tea

Vodka, gin, rum, tequila and triple sec with citrus and topped up with cola.

Margarita

Tequila, orange curacao and fresh lime, shaken and served straight-up.

Bloody mary

Vodka, citrus, tomato juice, worcestershire sauce & tabasco sauce.

Cosmopolitan

Citrus vodka, orange curacao, cranberry juice & citrus.

Mojito

White rum, fresh mint, sugar and lime perfectly muddled to get a well-balanced classic.

Classic martini

Gin stirred with extra dry vermouth and garnished with three pitted green olives.

Black and white

Vat 69

Smirnoff vodka

Bacardi white rum

Captain morgan rum

King fisher beer

